

South Carolina **DEPARTMENT OF AGRICULTURE CONSUMER PROTECTION DIVISION**

123 Ballard Court, West Columbia, SC 29172

Hugh E. Weathers, Commissioner

SOUTH CAROLINA FROZEN DESSERT LICENSE APPLICATION

Section 39-37-10 ET. SEQ. of the South Carolina Code of Law, requires that every manufacturer of frozen desserts produced for sale shall each year, file an application for a license with the Department of Agriculture. Frozen Dessert Licenses expire each year on May 31st.

There is no charge for the license. However, failure to submit the proper application is a misdemeanor and a breach of State Law. You will receive from the Department of Agriculture a License which must be displayed for public view at each place of business.

Manufacturer/Licensee		Plant Number
Mailing Address		
City, State, ZIP		Phone
	Email Address	
Would you like to receive you	r renewal notice by email?	☐ Yes ☐ No
Check Products Manufactured. Use additional sheets as necessary.		
PRODUCT	BRAND N	AMES
☐ Ice Cream		
☐ Frozen Custard		
☐ Milk Sherbet		
☐ Ice or Ice Sherbet		
☐ Ice Milk		
☐ Dietary Frozen Dessert		
☐ Low Fat Frozen Dessert		
☐ Mellorine		
☐ Frozen Yogurt		
☐ Low Fat Frozen Yogurt		
☐ Other:		
I hereby certify that the above named products are composed of pure and wholesome ingredients and are produced under sanitary conditions, and will meet the standards required by law.		
Signature	Plant Number	Date
Please return this form to:		

South Carolina Department of Agriculture, Attn: Kayte Backman 123 Ballard Court, West Columbia, SC 29172

You may obtain additional forms at: agriculture.sc.gov, click on the Forms link

For additional assistance, please contact:

Kayte Backman • 803-737-9700 • kbackman@scda.sc.gov

10/2/18 CPD Form #203

1. DEFINITION OF ICE CREAM, FROZEN CUSTARD, AND ICE MILK:

Means the pure, clean, frozen product made from a combination of two or more of the following ingredients: milk products, eggs, water and sugar with harmless flavoring with or without harmless coloring and with or without added stabilizer, composed of wholesome edible material. NOTE: "FROZEN CUSTARD" Means "French Ice Cream," "French Custard Ice Cream," ice custard, parfaits and similar frozen products. In addition to the definition above, it shall also contain for each ninety pounds thereof not less than (a) five dozen of clean wholesome egg yolks, (b) one and five-tenth lbs of wholesome dry egg yolk containing not to exceed seven % of moisture, (c) three pounds of wholesome frozen egg yolk containing not to exceed fifty-five % of moisture, or (d) the equivalent of egg yolk in any form.

2. DEFINITION OF DIETARY FROZEN DESSERT:

The food prepared by freezing while stirring a pasteurized mix containing one or more of the following ingredients: milk products, water, sugar and any safe, suitable stabilizer, emulsifiers, nonnutritive sweeteners and optional ingredients approved by the Commissioner of Agriculture.

3. DEFINITION AND STANDARDS FOR MILK SHERBET AND ICE OR ICE SHERBET:

MILK SHERBET means the pure, clean, frozen product made from milk products, water and sugar, with harmless fruit or fruit juice flavoring and with or without harmless coloring, with not less than thirty-five one-hundredths of one % of acid, as determined by titrating with standard alkali and expressed as lactic acid, and with or without added stabilizer composed of wholesome edible material. It contains not less than four % or more than six %by weight of milk solids and it must weigh not less than four and one-fourth pounds per gallon. ICE or ICE SHERBET means the pure, clean, frozen product made from water and sugar with harmless fruit or fruit juice flavoring and with or without harmless coloring, with not less than thirty-five one-hundredths of one % of acid, as determined by titrating with standard alkali and expressed as lactic acid, and with or without added stabilizer composed of wholesome edible material. It contains no milk solids

4. DEFINITION OF LOW FAT FROZEN DESSERT OR LOW FAT FROZEN DAIRY DESSERT:

LOW FAT FROZEN DESSERT or LOW FAT FROZEN DAIRY DESSERT means the pure, clean, frozen food product prepared by freezing, while stirring a pasteurized mix containing one or more of the following ingredients: sweet skim milk, concentrated skim milk, extra-grade nonfat dry milk, whole milk, and cream. It may contain any of the following optional ingredients: fruit or fruit juices, eggs or egg products, harmless flavoring and coloring, safe and suitable stabilizers and emulsifiers, nut meats, and any sweetening agents approved by the Commissioner of Agriculture.

5. DEFINITION OF MELLORINE:

MELLORINE means food produced by the freezing, while stirring, a pasteurized mix consisting of safe and suitable ingredients including, but not limited to, milk-derived nonfat solids and animal or vegetable fat, or both, only a part of which may be milk fat. Mellorine is sweetened with nutritive carbohydrate sweetener, may contain harmless flavoring and coloring, suitable stabilizers and emulsifiers, may contain fruit or fruit juices, and nutmeats. Vitamin A is present in the finished mellorine at the rate of forty international units a gram of fat within limits of good manufacturing practice. 6. DEFINITION OF FROZEN YOGURT OR LOW FAT

FROZEN YOGURT:

FROZEN YOGURT or LOW FAT FROZEN YOGURT means the pure, clean, frozen food product consisting of two or more of the following ingredients: milk products, nutritive carbohydrate sweetener, water, safe and suitable stabilizers and emulsifiers, harmless flavoring and coloring, fruits or fruit juices, and nut meats.

7. UNSTANDARDIZED FROZEN DESSERTS MUST BE LICENSED AND COMPLY WITH FOOD LAW:

Frozen dessert type food products, other than the defined products shall comply with all applicable provisions of the South Carolina Food and Cosmetic Act (Chapter 25 of Title 39) and comply with the frozen desserts licensing provisions of Section 39-37-70.